

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (currently amended) In a process for producing a fried starch-containing foodstuff, which comprises:

- blanching a starch-containing foodstuff at a temperature greater than 55°C in order to obtain a gelatinized starch-containing foodstuff;

- drying the gelatinized starch-containing foodstuff to obtain a dried foodstuff;

- partially frying the dried foodstuff to obtain a partially fried foodstuff;

- cooling the partially fried foodstuff to obtain a cooled partially dried foodstuff; and

- optionally finish-frying the cooled partially fried foodstuff;

the improvement which comprises:

subjecting the gelatinized starch-containing foodstuff to steam treatment at a pressure of at least 5 bars followed by a surface treatment[[,]] comprising a pressure drop of at least 2.5 bars at elevated temperature, between the blanching and partially frying steps, said pressure drop being sufficient to physically

modify the surface structure of the gelatinized starch-containing foodstuff and being applied at a water content of the starch-containing foodstuff of at least 35%.

2. (original) The process according to claim 1, wherein the foodstuff is a potato product.

3. (original) The process according to claim 1, wherein the blanching step is carried out at a temperature between 65 and 100°C.

4. (previously presented) The process according to claim 1, wherein the pressure drop comprises a drop of between 2.5 and 200 bars within 10-60 seconds.

5. (original) The process according to claim 1, wherein the pressure drop is performed at between 50 and 90% water content of the gelatinized foodstuff.

6. (previously presented) The process according to claim 4, wherein the pressure drop is a drop of between 5 and 200 bars.

7. (original) The process according to claim 4, wherein the pressure drop takes place within 20-30 seconds.

8. (previously presented) The process according to claim 4, wherein the pressure drop takes place at a rate of 0.5 to 5 bars per second.

9. (original) The process according to claim 4, wherein the pressure drop is to a pressure no greater than 1 bar.

10. (previously presented) The process according to claim 1, wherein the blanching step is carried out at a temperature no higher than 100°C and the partial frying step is carried out at a temperature of at least 135°C.